

Flavour Systems



				Product properties											
Item-nr.	Recipe-nr.	Product name	Product description	Declaration *	NaCl per 100 g	HVP Protein	Containing flavour enhancers	Containing allergens**	Vegan	Salt to be added	Halal suitable	Packaging	Unit size (kg)	Pallet quantity (kg)	
BEEF AND MEAT ¹															
20005305	08020102	FS_BGS 009 Beef roasted balance	brown, slightly opaque, well-balanced, decent beef/roast note	A	48.7	-	yes	no	yes	-	yes	bag	25	600	
20001626	10677	Beef extrakt 41%	Brwon, opaque, decent beef note	-	19.44	-	no	no	no	-	no	bag	20	480	
20000276	37010	FS_BGR 001 Beef braised Smoked	dark brown, light roasty and smoky beef note	A	17.70	soy, wheat	yes	yes	yes	-	yes	carton	25	600	
tbd	08020802	FS_BRS 083 Beef fatty marrow	slightly beige, opaque, marrow and fat note, sweet finish	B	24.6	-	yes	no	yes	-	yes	bucket	22	792	
CHICKEN ¹															
20005364	080306	FS_CGS 051 Chicken roasted	beige, opaque, light smokey, roasty chicken taste, yeasty note	E	53.2	-	no	no	yes	-	no	carton	25	600	
20005742	080308	FS_CGS 052 Chicken Roasted Palmoil free	beige, opaque, roasty chicken taste, yeasty note, no palm oil	E	53	-	no	no	no	-	no	carton	25	600	
20003814	11239	Chicken Cooked	beige, slightly opaque, cooked chicken, balanced umami, roast note	A	15.73	soy	yes	yes	yes	-	yes	carton	20	500	

1) Special certification or other flavour system profiles are available upon request.

*** Declaration according to 1334/2008/EC:**

- A Flavouring / Thermal Process Flavouring, E621, E627, E631
- B Flavouring, Flavour Enhancer: E621, E627, E631
- C Flavouring (containing SOY)
- D Flavouring (containing SOY), Flavour Enhancers (E631, E621, E627)
- E Flavouring
- F Natural flavouring / flavouring preparations (containing fish)

**** Allergens**

This information refers to the ingredients used in the recipe.
Cross contamination, also with other ingredients with allergenic potential, which are not listed in annex II Regulation (EU) 1169 /2011 (CH: LIV, Art. 10 und Annex 6), cannot be excluded.

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... FOOD INDUSTRY

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VARIOUS ¹														
20003715	013119	Concentrated Boletus Bouillon	high viscous, dark brownish, strong umami, typical boletus taste	-	19.1	-	no	no	yes	-	no	tin	0.54	-
20003714	012304	Concentrated Tomato Bouillon	high viscous, yellow-brownish, strong umami, green tomato taste	-	20.1	-	no	no	yes	-	yes	tin	0.54	-
20005447	08050101	FS_MBS 010 Mushroom mix	dark, opaque, intense mushroom, long-lasting taste	E	26.2	no	no	no	yes	-	yes	carton	25	600

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